

Hidden Pond: Earth's Wood-Fired Carrots with White Raisin Compote and Pickled Meyer Lemon Yogurt

Located in the woods just a 10-15 minute drive from Kennebunkport, Hidden Pond opened in 2008 as an update on the classic summer cottage resort. Typical days here include riding the resort's fleet of bikes down to Goose Rocks Beach or kayaking through the Cape Porpoise islands, followed by an evening bonfire.

(Serves 4)

3 lbs carrots - wash and trimmed.
2 Tbs Ras el Hanout (can use curry powder as a substitute)
2 Tbs Olive oil
Salt and Pepper to taste
½ cup Raisins
2 tsp White Balsamic Vinegar
1 cup of water
2 tbs Orange Marmalade
1 cup plain Greek yogurt

Carrots:

In a bowl, toss carrots in olive oil and spices. Roast on cookie sheet in oven for 20-30 minutes at 350 degrees. Cook time will depend on size of carrots. (You want carrots to be caramelized but not burnt, they should be easily poked with a knife.)

White Raisin Compote:

Using a small pot pour raisins in and cover with water. Add balsamic vinegar and simmer over low heat until raisins are soft and fully hydrated. This should take about 20 minutes.

Mix together Orange Marmalade and yogurt.

To serve, cover bottom of plate with yogurt mixture.
Place roasted carrots on top.
Garnish with raisin compote and any fresh herbs you may have.

"This is a great dish to make because you can have a restaurant quality dish that is versatile and is easy to make in the comfort of your home" - Joe Schafer, Executive Chef of Earth at Hidden Pond in Kennebunkport, Maine